

## Moroccan Butternut Squash Chickpea Stew

<http://userealbutter.com/2011/12/06/moroccan-butternut-squash-chickpea-stew-recipe/>  
from [Smitten Kitchen](#)

1 tbsp unsalted butter  
1 tbsp olive oil  
1 medium yellow onion, small dice  
4 cloves garlic, minced (it was supposed to be sliced, but I got a little mince happy)  
2 tsps ground cumin  
1 cinnamon stick, about 3-inches long  
salt  
black pepper, freshly ground  
1 lb. butternut squash, large dice  
3/4 lb. red potatoes, large dice (I used yukon golds, but I'm omitting the potatoes from now on)  
2 cups low-sodium chicken or vegetable broth  
2 cups cooked chickpeas, drained  
14 oz. diced tomatoes, with juices  
pinch saffron threads (optional)  
1/2 [preserved lemon](#), finely chopped  
1 cup brined green olives (I loooove the Castelvetrano olives – buttery, bright green)  
cooked couscous (I like Israeli couscous, but use what you like – about 2 cups uncooked)  
fresh cilantro, chopped (for garnish)  
toasted slivered almonds (for garnish)  
plain yogurt (for garnish – I used Greek nonfat yogurt)  
hot sauce of your choice (for serving)

Heat the butter and olive in a large and deep heavy-bottomed saucepan over medium flame. When hot, add onions, garlic, cumin, and cinnamon. Sauté until the onions are translucent (~5 minutes). Stir in the butternut squash and the potatoes (if using). Season with salt and pepper to taste and stir to coat. Cook until tender – about 3 minutes (it took me 5 minutes) and then add the broth, chickpeas, tomatoes, and saffron. Bring to a boil and then reduce heat to a simmer. Cover with a tight-fitting lid for about 10 minutes until the squash is fork-tender. Remove the pot from the burner and stir in the chopped preserved lemon and the olives. Ladle the stew over cooked couscous and garnish with cilantro, toasted almonds, plain yogurt, and hot sauce. Serves 6 to 8.